

LUNCH 12–3 Daily

STARTERS

Cacao Gazpacho \$13

Aromatic soup of local tomatoes, peppers, cucumber, finely ground cacao nibs, toasted croutons. Served cool. (V, WD)
No Gluten option available. (V, WW)

Lentil and Local Vegetable Salad \$14

Gentle, malty notes of cacao infuse grilled pumpkin and eggplant atop a lightly spiced sweet potato, lentil base with spring onion. Served with mixed green leaves. (VE, WW, WD)

Citrus Organic Leaf Salad \$12

Locally grown organic leaf, cashew nut and estate citrus fruit salad, white chocolate-coconut dressing, cacao nib croutons. (V, N)

Pulled Pork Piton \$14

Inspired by the magnificent Piton our chefs can see from their open-air kitchen, they created a pulled pork version. Spiced, slow-cooked and tender, with a crisp breadcrumb and cacao nib coating. Overlooking locally grown, organic green leaves and a sea of white cacao nib and sweet chilli sauce.

Sea Scallops \$17

Marinated with cacao, seared, basted with cacao-citrus sauce, local souski piquant dressing, steamed local spinach. (WD, WW, SF)

Ti' Jardin \$14

Ti' Jardin (little garden in Saint Lucian creole) is a terroir within our cocoa estate, a short scenic stroll from Boucan. A medley of seasonal vegetables unfurl atop a velvet bed of velvety cacao nib onion purée, finished with local pickled greens. (VE, WW, DF)

Sharing Platter \$22

Cacao Gazpacho Shots
Cacao Gin Cured Mahi-Mahi
Pulled Pork Piton
Sweet Plantain Strips
(A)

PRICES SHOWN IN US DOLLARS, INCLUSIVE OF GOVERNMENT 10% VAT TAX.

A 10% RESORT FEE / SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

WE HAVE A 'NO TIP EXPECTED' APPROACH – We plan to give you great service and we pay our team a full wage (however if you receive exceptional service and would really like to leave a tip, that's of course appreciated).

Citrus Groves \$12

White chocolate lemon curd hand-piped onto a Brittany shortbread base with meringue shards. Locally grown, juicy mangoes provide the perfect pairing - an elegant sorbet accompanies. Finished with dark chocolate praline pieces. (N)

So Creole \$14

Pieces of caramelised rum pineapple served with lashings of Creole vanilla cream. Accompanied with a coconut cocoa sponge, devilishly good rum and raisin ice-cream and hand-piped chocolate lattice-work. (A, N)

Mousse au Chocolat \$12

The simplest chocolate dessert recipe there is. Perfect for showcasing some of the best cacao on the planet. We can get a bit emotional about our cacao as we care for it from fresh cacao pod to smooth chocolate (a total of seven stages). Here its served up as a smooth mousse, with our Ice Cream of the Gods (cacao nib infused ice cream). (N)

Chocolate Genesis \$18

Taste the epic story of chocolate in a 9-stage tasting plate with exquisite truffles, caramels, rare Rabot Estate chocolate and a shot of our drinking chocolate. (V, WW, N)

The Story Of Chocolate, In Ice \$12

Connects our cacao-growing and chocolate-making in the most delicious way. A trio of homemade ices charting the progression from pod to chocolate in three stages; (V, WW)

- 1) cacao pulp sorbet
- 2) cacao nib-infused ice cream
- 3) estate chocolate ice cream.

Homemade Sorbets \$12

A scoop each of cacao pulp-soursop, mango, and guava. (VE, WW, WD)

Rum Baba & Cacao Whipped Cream \$14

Rum Baba cake soaked in Chairman's Reserve rum and served with cacao-infused whipped cream. (A, V)

Rabot Marquise \$14

72% Rabot Estate chocolate and cream marquise atop a decadent crunchy cocoa base, served with pecan and almond nougatine. Creamy dark chocolate hit will take you to new heights. (N)

DIETARY & ALLERGENS

Please let us know if you have allergies we haven't highlighted in the menu.
(V) Vegetarian (WW) Without Wheat (WD) Without Dairy
(A) Alcohol (N) Nuts (SF) Shellfish (VE) Vegan

All of our dishes may contain traces of allergens.

For full allergen information please ask a member of staff.

MAIN DISHES

The Boucanier's Fish & Chips \$29

Local fish fillet of the moment in Piton beer and cacao tempura, potato fries, mushy peas and homemade condiments. (A)

The Cacao Super Bowl \$19

Beetroot, organic green leaf and quinoa salad in a spiced citrus-honey dressing. Sun-dried tomato and cacao-infused yoghurt. (V, WW)

Available with local market fish (WW) \$27

Cacao Pod Hamburger \$27

A burger of ground beef and a twist of our cacao, gruyere cheese, local smoked bacon, cacao beer onions, potato fries. Served in a cacao pod shaped, home made, bread bun. (A)

The Club Caesar \$23

Cacao lends a malty note to marinated chicken breast. Served with local romaine lettuce, ground cacao nib caesar dressing, croutons, soft boiled eggs, sweet potato and Gruyère cheese.

The Boucanier Salad \$24

Locally caught tuna, served rare with soft boiled egg and Gruyère cheese. Organic salad with cacao pesto, island grown tomatoes, green figs and crunchy cacao croutons. (N)

Boucan "Roti" \$27

Our twist on the traditional Saint Lucian lunch.

Chicken

Homemade cacao case filled with cacao nib infused chicken, served with curried sweet potato, pilau cacao rice, yoghurt raita, green leaves and plantain chips.

Fish

Homemade cacao case filled with cacao nib infused fish of the moment, served with curried sweet potato, pilau cacao rice, yoghurt raita, green leaves and plantain chips.

Vegetable

Homemade cacao case filled with roasted vegetables of the moment, tossed with roasted Rabot Estate cacao nibs, served with curried coconut sauce, pilau cacao rice, yoghurt raita, green leaves and plantain chips. (V)

FROM THE GRILL

Cacao Open Sandwich & Salad \$20

Courgette (zucchini) chickpea. (V)
Chicken, cacao, tamarind.
Fish, ginger, turmeric, cracked nib.

Please let us know if you prefer to have 3 of the same type instead

Grilled Cheese Bakes \$20

Spiced cheese, spinach, mushrooms. (V)
Red pepper, goat cheese, basil. (V)
Cacao spiced beef, gruyère, cacao beer onions. (A)

DESSERTS

We make chocolate directly from our estate grown cacao beans, right here. Take a look at our conche at the end of the restaurant.

Rabot Chocolate Lava \$14

Chocolate sponge dome with molten chocolate interior, all made from our estate cacao beans, served with cacao nib-infused ivory-toned ice cream. Inspired by the Soufriere volcano in the valley behind us. (V)

Praline Slice \$12

A layer of chocolate sacher cake, then a layer of Supermilk chocolate, topped with almond praline cream, toasted almonds and cacao crumble. As served at the London BAFTA film awards dinner. We are proud to be the official BAFTA chocolatier: creativity in chocolate meets creativity in film making. (V, N)

The Magnificent Piton \$12

A dramatic soft meringue peak, surrounded by estate chocolate soup with sliced bananas, flaked almonds and caramel drizzle. Our homage to the big view. (V, WW N)

Coconut Creme Brûlée \$12

We grate and press local coconuts in our kitchen to make our natural coconut cream, as an alternative to the traditional dairy cream. Served with rum caramelised local pineapple, cassava flour cacao stick and mango sorbet. (VE, WD, N)